



**COCOA  
NECT.**

# Mountains of the Moon™, Uganda



**REGION:** Mountains of the Moon™, Uganda

**VARIETY:** Trinitario / Forastero mix

**SOURCE:** Social enterprise, fully traceable, directly sourced from farmers

**FERMENTATION:** Fully controlled crate fermentation system, duration 6 days

**FLAVOR NOTES:** Cherries, apricots and a stir of perky spices

**CERTIFICATIONS:** Certified organic (EU, NOP, JAS), Fair For Life (FFL), Fairtrade (FLO) in preparation

## THE STORY BEHIND THE BEAN

Born and raised in a family of wine growers from the upper Rhine Valley in the South of Germany, Clemens Fehr discovered early in life that his heart and soul were closely connected to nature. After his PhD in forest ecology and 7 years of work experience in South East Asia, he arrived in Uganda in 1999 to train young foresters. At the same time he tried to link his inherent interest in fine food and wine with nature conservation and started a vanilla plantation in a patch of remnant forest. Two years into his stay in the region he married Corinne, the daughter of a French-Congolese family of coffee growers. Together they expanded the vanilla activities on the fertile grounds of the Mountains of the Moon™ right at the border of DR Congo and Uganda.

Also known as the Rwenzori, the snow-covered peaks of the mountain range are the legendary source of the river Nile and originate from the massive tectonic forces that shaped the Albertine Rift valley. The valley



separates the savannah planes of East Africa from the vast rainforests of the Congo basin. These mountains are also part of the Virunga National Park; the oldest and biologically most diverse national park in Africa and home to the rare mountain gorillas. Its slopes are characterized by a unique and very mild micro-climate. Under the canopy of robust nature, this region produces some of the finest fruits and beans. The Arabica coffee from the region was long famed for its smoothness and for making extra foamy espresso. Besides vanilla and Arabica coffee, today many farmers cultivate cocoa, usually in agroforestry systems with shade trees and in combination with a variety of other crops. ►



Clemens and Corinne initiated a project that assists cocoa farmers to establish cooperates and to obtain organic and fair trade certification. In an area of extreme poverty, the partnership realized a cohesive community and now constitute the lifeline for nearly 1000 families. The project also supports farmers in bio-dynamic farming and assures that only fully ripe cocoa pods are harvested. The ripe pods are opened in the field and delivered to a fermentation center the same day, where the fresh cocoa is fermented according to strictly defined protocols. In order to obtain the desired flavor, the fermenting cocoa is closely monitored on temperature and aeration over a period of six days. After fermentation, the beans are spread for drying under greenhouse cover. A wooden floor helps to reduce acidity and to obtain a smooth flavor in the cocoa. Before bagging, the cocoa beans are cleaned and hand sorted.

The result is a fully traceable and homogenous selection of finest beans that are grown and processed with love and care, and in harmony with nature.

Touched by the story, the unique taste and rich bouquet of these cocoa beans, the Mountains of the Moon™ deserve a prominent role in the world of craft chocolate making. We are very happy to be part of this journey.



## REVIEW BY



### Anna and Marc from Blanxart

Sitting on bags of Mountains of the Moon™ cocoa beans

*Great care during growing and processing, combined with a clement highland terroir, makes this cocoa outstanding and one of its kind. At Blanxart we had a great experience over the last years. Our Dark Chocolate 82% Congo has become a bestseller because of its amazing taste and hints of red fruits. Fruity and tangy is the perfect combination for a single origin, purist, dark bean-to-bar chocolate!*

## TASTE PROFILE

We have never encountered a Forastero-Trinitario blend with such a rich and interesting bouquet of distinct flavors of cherries and apricots and a very smooth chocolate taste. The initial sensation is followed by a powerful stir of perky spices. A unique cacao and instantly addictive experience!

**CHOCOLATE:**

**ACIDITY:**

**BITTERNESS:**



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Connecting the world of Cocoa